



Sparkle Kitchen

Fairy Fort Cupcakes

Ingredients

12 unfrosted, chocolate cupcakes

1 cup (2 sticks) butter

4 cups powdered sugar

2 teaspoons vanilla

3 tablespoons milk

4 graham crackers

green gel food coloring

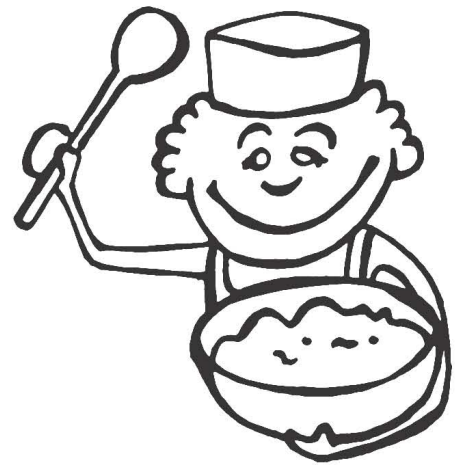
dried, fresh, or gum-paste flowers

Directions

Once your cupcakes are baked and completely cool, beat the butter until it's softened.

Carefully draping a clean dishtowel over your mixer to contain the mess, add the powdered sugar a little at a time until it's incorporated. Add the vanilla, milk, and several drops of green food coloring, then beat the icing for about thirty more seconds to get it all mixed-in. Spoon the icing into a pastry bag or large zip-top plastic bag, and set aside.

Next, crush four graham crackers. (A food processor will make the process go more quickly, but you can do this by hand, too.) Add several more drops of green food coloring into the cracker crumbs, mixing well so that most of the crumbs turn green. Pour the green crumbs into a small bowl.



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Directions continued...

Now, snip a corner off the bag with the icing in it. Pipe icing onto your first cupcake, smooth the icing with a knife, then dip the top of the iced cupcake into the green crumbs. Continue in this manner until all of the cupcakes are iced and dipped in crumbs.

Last, decorate each cupcake with a few flowers, and wait for the fairies to come!